

Bite Spoon

Bang Bang Chicken Sliders

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, cut into bite-size pieces
- [ ] 1 cup all-purpose flour
- [ ] 2 large eggs, beaten
- [ ] 1 ½ cups panko breadcrumbs
- [ ] ½ tsp salt
- [ ] ¼ tsp black pepper
- [ ] Vegetable oil for frying
- [ ] 4 soft slider buns
- [ ] 2 tbsp chopped fresh cilantro

Bang-Bang Sauce

- [ ] ½ cup mayonnaise
- [ ] 2 tbsp sriracha
- [ ] 1 tbsp honey
- [ ] 1 tbsp lime juice
- [ ] 1 tsp minced garlic

Instructions

1. Season the chicken pieces with salt and pepper, then set up three bowls: flour, beaten eggs, and panko.
2. Dredge each piece first in flour, then dip in egg, and finally coat with panko, pressing gently to adhere.
3. Heat oil in a skillet over medium-high heat; fry the coated chicken until golden, about 3-4 minutes per side. Transfer to a paper towel-lined plate.
4. While the chicken rests, whisk together mayonnaise, sriracha, honey, lime juice, and garlic until smooth.
5. Toss the fried chicken in the sauce, then spoon onto the bottom bun, top with cilantro and the top bun. Serve immediately.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - If the coating looks too wet, let the chicken rest a minute before tossing in sauce.
> - For extra crunch, sprinkle a tiny pinch of toasted sesame seeds on top.
> - Adjust honey for sweetness if you prefer a milder heat.